



## about Kyma...

Kyma is a Greek Seafood Restaurant with a focus on sharing small appetizers called meze and whole fish cookery.

Kyma sources its seafood directly from countries such as Greece, Spain, Iceland and New Zealand.

Our servers are highly trained to help create an extraordinary experience for you.

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## Chef Pano's Five Course Tastings

Explore the following tasting options  
& enjoy the Greek dining experience of sharing at your table.  
We recommend one tasting for the entire table.

**\*\*\* All Tastings begin with an Assortment of Spreads & Wood Grilled Pita.**

- **appetizer tasting** per person 37.  
Please select 4 additional appetizers to share
  - **appetizer & specialty entrée tasting** per person 47.  
Please select 3 additional appetizers & 1 specialty entrée to share
  - **appetizer & whole fish tasting** per person 49.  
Please select 3 additional appetizers & 1 whole fish to share (1/2 pound per person)
  
  - octopus and/or lobster morsels add 5. per person
  - whole dover sole and/or ribeye add 10. per person
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# Seafood Tavern

## Traditional Greek Spreads Served with Wood Grilled Pita, Great to Share with Cocktails

<b>olive</b>	kalamata olive, tomato & CP olive oil puree "pate"	5.
<b>pepper</b>	roasted red pepper, feta cheese & jalapeno puree "htipiti"	5.
<b>chickpea</b>	chickpea, CP olive oil, lemon & coriander hummus "revthiasalata"	5.
<b>eggplant</b>	grilled eggplant, yogurt & crushed walnut puree "melitzanosalata"	5.
assortment of 4 spreads	14.	<b>additional grilled pita</b> 5.

## Meze Small Appetizers for sharing

<b>stone crab</b>	jumbo claws, key west florida, crab mustard sauce	mkt.
<b>oysters</b>	today's oysters on the half shell, saffron mignonette, cocktail sauce (6)	18.
<b>ceviche</b>	"greek style", european seabass, preserved lemon, jalapeño, tomato, mint	14.
<b>tuna</b>	ahi tuna tartare over wild mushrooms "a la grecque", shredded filo tuile	16.
<b>salmon</b>	salmon tartare, saffron crème fraiche, smoked trout roe, cucumber	14.
<b>grape leaves</b>	stuffed with bulgur, tomato & mint, cumin yogurt "dolmathes"	8.
<b>calamari</b>	sautéed ribbons of calamari with zucchini, olives & capers, saffron yogurt	11.
<b>scallops</b>	peruvian bay, yellow split pea puree "fava santorini", capers, onions	12.
<b>octopus</b>	signature wood grilled octopus, marinated red onions, greek olives, capers	22.
<b>cheese</b>	"saganaki" sautéed graviera cheese, ouzo, lemon & CP olive oil	12.
<b>spinach pie</b>	"spanakopita" spinach & leeks with feta cheese crisped in flaky filo triangles	10.
<b>lobster</b>	pappou pano's maine lobster morsels lightly crisped, greek honey mustard	22.
<b>sweetbreads</b>	crispy veal sweetbreads, butternut squash "agnolotti", walnuts, white truffle oil	14.
<b>pork ribs</b>	slow cooked & grilled 3-bone slab, coriander-oregano crust, coriander yogurt	13.
<b>"bbf" lamb pie</b>	braised leg of lamb crisped in country filo, arugula-olive salad, yogurt	14.

## Soup & Salads

<b>navy bean</b>	white navy bean soup, puree of carrot, onion, celery & tomato	9.
<b>tomato</b>	cucumbers, holland pepper, red onion, feta cheese & CP olive oil "horiatiki"	14.
<b>beets</b>	baby beets, warm sheep's milk cheese "manouri", beet sorbet, roast walnuts	13.

## Sides Also Great to Share with Meze

<b>giant beans</b>	kastorian giant white bean stew, tomato, onions, dill "gigandes plaki"	7.
<b>eggplant stew</b>	layers of eggplant, tomato sauce & caramelized onions	9.
<b>lemon potatoes</b>	fingerling potatoes, lemon vinaigrette, fleur de sel, chives	7.
<b>brussel sprouts</b>	lightly caramelized, CP olive oil, lemon, carrot, leeks & chives	8.
<b>greek fries</b>	crisped in olive oil, crushed red pepper, grated kefalotiri cheese	8.
<b>tuscan kale</b>	braised until tender, CP olive oil & lemon "horta"	7.

# Seafood Tavern

about our whole fresh fish...

When sharing whole fish, we recommend 1/2lb. to 1lb. per person priced at 42/lb. We invite you to select your whole fish from our iced display. Once cooked, our staff will filet your fish for your enjoyment. All fish are served with Chef Pano's Cretan extra virgin olive oil, lemon, Santorini capers and Tuscan Kale.

<b>tsipoura</b> (porgy family)	greece.	medium flavor, semi firm, flaky
<b>lavraki</b> (bass family)	greece.	mild flavor, tender, delicate
<b>snapper</b> (porgy family)	new zealand.	medium flavor, tender delicate
<b>arctic char</b> (salmon family)	iceland.	medium flavor, tender, delicate
<b>dover sole</b> (flat fish family)	holland.	pan roasted, medium flavor, firm, dense (mkt price)

## Whole Fish Specialties

<b>royal dorade "tsipoura" in wine leaves (for one)</b>	46.
wrapped in grape leaves with lemon, thyme and bay leaf and cooked on rock salt. served with a side of lemony quinoa salad	
<b>side of arctic char "unilateral", 16 ounce filet (for two)</b>	per person 26.
wood grilled from the bottom up, presenting the temperature of the fish on top of the filet. we recommend a temperature of medium.	
<b>salt crusted european sea bass "lavraki" (for two)</b>	per person 46.
whole lavraki baked in salt. served with tuscan kale, extra virgin olive oil, lemon	

## Seafood Specialties

<b>prawns</b>	"saganaki", sautéed & finished in the oven with tomato, ouzo & feta	33.
<b>lobster pasta</b>	grilled nova scotia lobster, spaghetti pasta, tomato, chili, lobster emulsion	38.
<b>salmon</b>	sautéed, organic pearl barley risotto, arugula coulis	32.
<b>snapper</b>	sautéed, greek style ratatouille of zucchini, eggplant, yellow squash, roma tomatoes & confit of garlic & potatoes	35.

## Meat Specialties

<b>lamb chops (3)</b>	3-day marinated & grilled over an oak wood fire, Greek fries, "tztziki"	39.
<b>lamb pasta</b>	braised leg of lamb, pappardelle pasta, english peas, sheep's milk cheese	29.
<b>lamb shank</b>	slow braised, imported orzo pasta, tomato-lamb broth, mizithra cheese	33.
<b>beef tenderloin</b>	8oz. tenderloin, skewered & grilled "souvlaki", golden quinoa salad, "tztziki"	34.
<b>beef ribeye for two</b>	prime, bone-in, 22oz. grilled with olive oil, lemon and oregano, lemon potatoes, parsley sauce	per person 35.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

We are a cashless restaurant & accept the following:

